

Abstract

The invention relates to a baked rye product comprising at least 50 percent by weight of ground rye product, the percentage being in relation to the ground wheat products. Said baked rye product is obtained by adding
5 exogenous yeasts to the dough and/or letting the dough mature for at least 12 hours at 20 °C (ambient conditions) prior to baking in order to activate the native flour enzymes. No sourdough and no dough acidifiers are added, the rye dough having a pH value of more than 4.7. Fat is added to said dough at
10 a quantity of at least .5 percent relative to the ground wheat product.